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Cover Photo: *Pleurotus shentelii* is a novel edible mushroom discovered from the cold arid Trans-Himalayan region of Drass (Kargil), India. It is easily identified by its white to yellowish white fruiting body, which matures to a cracked pileus surface before turning brownish. It grows on the roots and lower stem remnants of the host plants *Prongos pabularia* and *Ferula jaeschkeana*. Locals referred to it as "shentelii" in the "Sheena" language. Locals in Kargil find this mushroom to be highly delicious. They gather the mushrooms from the mountain, eat them fresh, or cut them into small pieces and dry them to save for the winter. In the Kargil region of Ladakh, it is valued as a macrofungus because of its therapeutic and dietary benefits.

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